

SPECIAL PECULIARITIES

Pomodori sfiziosi (Sicilian “fancy” tomatoes)

The typical Sicilian “fancy” tomatoes, are picked up from July till September and are manually selected to eliminate the defective ones. After that they are cutted, salted and placed on suitable grills to dry under the sun.

When they are dry, they are put under AGRESTIS extra virgin olive-oil and, at last, aromatized to gain a truly appetizing taste.

ADVICE ON USE

The typical Sicilian “fancy” tomatoes are very good when united to salads, pasta dishes, meat dishes and cold appetizers.

INGREDIENTS

Dry tomatoes, AGRESTIS extra virgin olive-oil, salt, natural aromas. *Keep the cream in cool places and sheltered from the light. After opening the jar keep it in the fridge.*

SPECIAL PECULIARITIES

The Artichoke cream is prepared only using the softest and tastiest part of the artichokes called the “heart”. The artichokes are cultivated in an ideal production area, under the sun, of Sicily. The “heart” of the artichokes employed to produce the cream are first boiled for a few minutes and then are ground and mixed with other ingredients able to exalt their taste using AGRESTIS extra virgin olive-oil.

ADVICE ON USE

The Artichoke cream, is prepared using the softest and tastiest part of the artichokes together with AGRESTIS extra virgin olive-oil. The cream is ideal when it is smeared on bread or toasts and warmed up in an oven or on pizzas, hard-boiled eggs and to season pasta dishes.

INGREDIENTS

Artichokes cores 70%, AGRESTIS extra virgin olive-oil, salt, garlic, vinegar and natural aromas. *Keep the cream in cool places and sheltered from the light. After opening the jar keep it in the fridge.*

SPECIAL PECULIARITIES

The truffle cream is prepared using Summer black truffle “Scorzzone” (tuber aestivum Vitt.) 30% or Winter white truffle “ Bianchetto” (Tuber Albitum Pico). The size of the truffles can be both like a nut and like a big orange and when they reach their ripeness they become light brown. Their parfume is delicate and pleasant remembering the specific smell of nuts. Truffles grow both in the plains and in the hills as far as 1.300 metres above sea level, in symbiosis with various other forest species and among these the most common are: oak-trees, pines, beeches and hazels. The period of ripeness spreads from June to November but in this cream the truffles preserve all their special taste and fragrance.

ADVICE ON USE

The truffle cream is obtained combining ground Summer black truffle “Scorzzone” (tuber aestivum Vitt.) or Winter white truffle “Bianchetto” (Tuber Albitum Pico) and AGRESTIS extra virgin olive-oil mixed together. This cream is ideal for especially on snacks, polenta, toasts, eggs and on thin slices of raw meat; is perfect for first courses when you warm up some liquid cream adding a coffee spoon of truffle cream for each fellow guest and then pour it on pasta dishes. Is also ideal for various kinds of meat: fillet steaks, roast turkey, roast beef and various stuffed meat dishes.

INGREDIENTS

Summer black truffle “Scorzzone” (tuber aestivum Vitt.) 30% or Winter white truffle “ Bianchetto” (Tuber Albitum Pico) 30%, AGRESTIS extra virgin olive-oil, salt, pine nuts. *Keep the cream in cool places and sheltered from the light. After opening the jar keep it in the fridge.*

“FANCY” TOMATOES



Jar: gr. 106 - 212 - 314 | net weight: gr. 100 - 200 - 300
drained weight: gr. 80 - 160 - 240

ARTICHOKE CREAM



Jar: gr. 106 - 212 - 314 | net weight: gr. 100 - 200 - 300

TRUFFLE CREAM



Jar: gr. 106 - 212 - 314 | net weight: gr. 100 - 200 - 300

ALL THE DIFFERENT PATÈS ARE AVAILABLE IN BOXES CONTAINING:

gr. 106	gr. 212	gr. 314	JARS
n. 48	n. 36	n. 24	ITEMS